

Pumpkin Pie *Lunch Day 5*

Bake in preheated 425 degrees F oven for 15 minutes. Reduce temperature to 350 degrees F.

Baking time 40 - 50 minutes

Ingredients:

1 ½ cups sugar
2 tsp ground cinnamon
1 tsp ground ginger
½ tsp ground cloves
4 large eggs or 1 cup Egg Beaters
1 can of (29 oz) Libby's 100% Pure Pumpkin
2 cans (12 fl. oz. each) Evaporated Milk

2 unbaked 9 inch deep-dish pie shells (4 cup volume)

This recipe is on the Libby's can.

Instructions:

1. Mix sugar, salt, cinnamon, ginger and cloves in small bowl with wire whisk.
2. Beat eggs in large bowl.
3. Stir in pumpkin and sugar-spice mixture.
4. Gradually stir in evaporated milk.
5. Pour into pie shells.

Bake in preheated 425 degrees F. oven for 15 minutes. Reduce temperature to 350 degrees F. Bake for 40 - 50 minutes or until knife inserted near center comes out clean. Cool on wire rack. Serve immediately or refrigerate.

*If you place your pie on a preheated pan when you put it in the oven this will help keep the bottom crust from become soggy.

Makes 16 servings (8 servings per pie)